

OUR STORY

Scoff & Banter celebrates traditional British and European classics, offering a playful twist on your favourite home-cooked dishes. Located in the heart of Canary Wharf, our restaurant provides a warm and welcoming space to enjoy hearty comfort food, thoughtfully prepared using locally-sourced ingredients, capturing the essence of authentic local dining.

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If there are any dietary requirements, speak to a team member before ordering. Please note that we store and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Gluten free dishes are produced utilising non-gluten contain ingredients.



SCOFF & BANTER

À LA CARTE

STARTERS

Olives (VE GF) - £5

Nuts Selection (VE GF) - £4

Focaccia and warm French Baguette (V) - £5
Olive oil, sea salt and butter

Burrata and Tomato Salad (V) - £11
Soft creamy burrata served with aromatic basil pesto, heirloom tomato and a touch of olive oil

Beef Carpaccio (GF) - £12
Beef tenderloin sliced to perfection, dressed rocket, aged Parmesan and creamy lemon drizzle

Tomato Soup (VE) - £9
Rustic vine tomato soup served with baguette

Chicken Liver Pate - £11
Served with fig relish and toasted ciabatta

Tiger Prawn Skewers - £13
Tiger prawns in a satay marination, Asian coleslaw and prawn cracker with satay dip

Hot Honey Fried Chicken Bites - £8.5
Marinated and coated crispy chicken bites toasted in a hot honey coating, topped with sesame seeds with a dressed side salad

Garden to Plate Green Salad - £11
Mixed leaves, broccoli, cherry tomatoes, avocado, pine nuts. Served with a spicy vinegar dressing

SALADS

Classic Caesar Salad - £13.5
Cos lettuce, anchovies, croutons and shaved Parmesan

Add:
-Chicken - £5
-Salmon - £7

Healthy Salad Bowl (VE) - £14
A delicious medley of broccoli, tomato, avocado, chickpeas, asparagus, topped with corn and pomegranate. Spicy vinegar dressing served on the side.

SANDWICHES

& BURGERS

All sandwiches are served with fries and mixed leaf salad

Wagyu Burger - £24
Wagyu beef burger in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and chips

Vegan Burger (VG GFO) - £17
Beyond meat burger pattie topped with vegan cheese, mustard mayo, tomato sauce iceberg lettuce, gherkins and tomato in a potato bun served with skin on fries

Ham and Cheese Panini - £12
Ciabatta bread, gooey melted cheddar cheese and savoury ham

Tuna and Spicy Mayo Panini - £12
Ciabatta bread, Atlantic tuna and homemade spicy mayonnaise

Tomato and Mozzarella Panini (V) - £11
Ciabatta bread, beef tomato, fior di latte mozzarella and organic pesto

SIDES

Country Style Crushed Potatoes - £5
Garlic and shallots

Steamed Garlic Kale and Tenderstem Broccoli (VE GF) - £5

French Fries (VE GF) - £5

Sweet Potato Fries (VE GF) - £5

Mixed Leaf Salad (V) - £5

MARKET SPECIALS

Seafood Linguine - £25
Tiger prawns, calamari and mussels bound with Linguine pasta in a creamy seafood sauce

Linguine Arrabiata (V) - £16
Pasta in a picante arrabiatta sauce and Parmesan Reggiano

Add:
Chicken - £5
Salmon - £7

Grilled Cornfed Chicken Breast - £24
Chicken breast, served with garlic aioli, chargrilled lemon, mixed leaf salad and dauphinoise potato

Butter Chicken Feast - £28.5
Tender chicken, bound in Chef's butter sauce with rice, naan, poppadoms and pickles

Fish and Chips - £20
Beer-battered Norwegian haddock served with tartare sauce, mushy peas and chargrilled lemon

STEAKS & GRILLS

Grilled Salmon - £26.5
Salmon fillet with country style potato and asparagus. Served with a white wine and caper sauce

Grilled Lamb Cutlets - £31.5
Served on dauphinoise potatoes with broccoli, apple puree, mint and red wine sauce

Rib Eye Steak - £35
Dry aged rib eye steak, cooked to your liking. Accompanied by grilled shallots, cherry tomatoes, portobello mushroom. Served with thick cut chips

STEAK SAUCES

Peppercorn - £2.5

Red Wine Sauce - £2.5

Chimichurri (V) - £2.5

Bearnaise (V) - £2.5

DESSERTS

Mango Cheesecake - £12
Velvety cheesecake with sweet mango and a buttery cracker crust and raspberry puree

Sticky Toffee Pudding - £10
Caramelised Williams pear, butterscotch sauce and vanilla ice cream

Tiramisu - £10
A delicate dance of coffee and cream where mascarpone meets an espresso-soaked sponge, beneath a veil of coffee

Cheese Selection - £10
Colston Bassett stilton, Barber's vintage cheddar, pears and pickled walnuts